

## FAT COMPOSITIONS

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### Abstract of WO0216534

Fat compositions mainly comprising triglycerides characterized in that the ratio of medium-chain fatty acids in the total fatty acids constituting the fat compositions amounts to 5 to 23% by mass and the ratio of triglycerides having 2 medium-chain fatty acid residues per molecule in the total triglycerides amounts to 1 to 20% by mass. These fat compositions are little accumulated as body fat, are comparable in cooking suitability to common edible oils, and have an excellent flavor and a high safety.

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